

**moisturlok**<sup>®</sup>  
HUMECTANT BINDER

1.2taste

**A clean label, all natural ingredient  
to control moisture migration  
in food products**



## **BENEFITS**

**Control Moisture Migration**  
**Extend Shelf Life by More than 20%**  
**Extend Eating Quality**  
**Minimize Spoilage**

## **PROVEN APPLICATIONS**



**Cookies**



**Frozen Foods**



**Bars**



**Pasta/Noodles**



**Tortillas**



**Baked Goods**



**Rye Bread**



**Flat Breads**



**Ice Creams**



**Processed  
Meats**



**Gluten Free  
Food Products**



**Sugar Free  
Challenges**

**[www.12taste.com](http://www.12taste.com)**

## Top Features



## MAIN FUNCTIONALITIES

No more tacky dough/better machinability

No more soggy microwaved goods

Longer freshness of products

Enhancing Mouthfeel

Reduced crystal forming in ice creams

**MoisturLOK® is available as:**

Organic and Non-Organic in  
Syrup & Powder

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Scan here!



[www.12taste.com](http://www.12taste.com)